INSTRUCTION BOOK

From the Electrolux Group. *The world's No.1 choice.*

Electrolux is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, vacuum cleaners, chain saws and lawn mowers). are sold each to a value of approx. 14 billion USD in more than 150 countries around the world.

FM 6520K-an

GB 325 88-8480 rev. 4-343 949 601 802

Your New Appliance

Thank you for purchasing an AEG appliance.

To enable you to use your new appliance efficiently and safely, please read this instruction book carefully before installing or using the appliance, and retain for future reference. Should the appliance be transferred to a new owner please ensure this instruction book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

If you require further assistance or advice, please contact our Customer Care Department either by letter or telephone:

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
SL1 1DZ

Tel: 08705 350350*

* calls to this number may be recorded for training purposes

Contents Page no.

For the User

Your New Appliance 2
Safety Information 5
Product Description 6
- Ceramic Hob 7
- Cooking Zones 7
- Electronic Control 7

Before use 8
- Protect the ceramic Hob 8

How to Use the Hob 9
- Ceramic Hob 9
- Finger Touch 10
- Cooking Zones 10
- Double Cooking Zones 11
- Residual Heat Indicator 11
- AUTOMAX 12
- Safety Turn-off 14
- Autostop 14
- Activating the Child Safety Device 15
- Minute Minder 17
- Timer 18
- Choice of Pans 20
- Advice and Tips for Using the Cooking Zones 21

Cleaning and Maintenance of 22
- Aluminium 22
- Ceramic Hob 22

What to do if 31
Service and Spare Parts 33
Guarantee conditions 34

Contents Page no.

For the Installer

Unpacking 23
Technical Data..... 24
Installation..... 25
Mounting 26

How to read the operating instructions

1... 2...Step by step

i Hints and tips

! Safety information

Environmental information

The products are continuously being developed and it may occur that some product specifications are changed after this instruction book was printed. We therefore have to make reservation for any changes or printing errors.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0)3 44 62 29 29
Germany	Nürnberg	+49 (0)800 234 7378
Italy	Pordenone	+39 (0)800 117511
Sweden	Stockholm	+46 (0)8 672 53 60
UK	Slough	+44 (0)1753 219899

Safety Information

The hob is intended for domestic use only. If it is used in any other way there is a risk of accidents.

Children

Keep an eye on children when the hob is in use. Pans get very hot when used and remain warm for some time after the hob has been turned off. Never let children touch or play with the controls.

Use

Never leave the hob unattended when deep fat frying, or heating fats and oils. In the event of fire turn off all controls and if you have a cooker hood this must be turned off as well. Never leave paper, dish cloths, aluminium foil or any other easily ignited materials close to the hob. A hot hob can cause foil, plastic or paper to melt or burn.

Put out flames with a lid, and never use water.

Check that the hob is turned off when not in use.

Cleaning and Maintenance

For reasons of hygiene and safety the cooking zones must be kept clean. Grease and spilt food liberate smoke when heated and may at worst cause fire.

Service

Service and repair must be performed by our service organisation or an organisation approved by us. Only spare parts supplied by our service organisation may be used.

Unpacking

Make sure the packaging is disposed of in such a manner that children cannot access the used packaging.

Installation

The product may only be installed by an authorised electrician or a person authorised by the manufacturer.

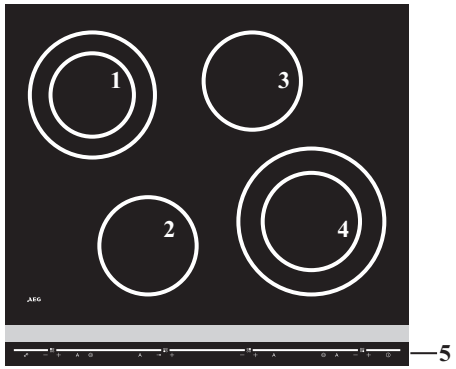
Work performed by an unauthorised person may lead to injuries or building damages and deteriorate the functionality of the product. When installing make sure the cord does not get jammed.

Disposal

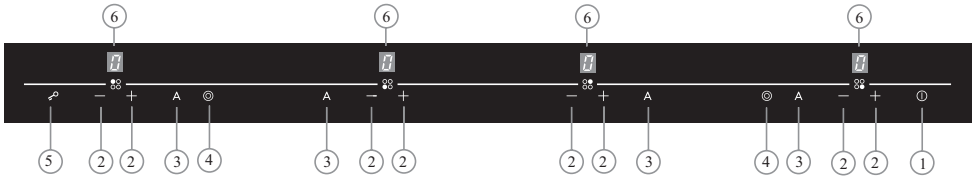
Help prevent accidents when disposing of the product. Remove the cable from the wall plug and cut off the cable close to the product.

Product Description

1. Double cooking zone Ø 120 / 180 mm, 700 / 1700 W.
2. Single cooking zone 140 mm, 1200 W.
3. Single cooking zone 140 mm, 1200 W.
4. Double cooking zone Ø 210 / 140 mm, 2200 / 1000 W.
5. Control panel.



Control Panel



1. On / off
2. Setting of steps
3. AUTOMAX
4. Double cooking zone
5. Child safety
6. Display for setting cooking zones

Customer Care
For general enquires concerning your AEG appliance or for further information on AEG products, please contact our Customer Care Department at the address below or visit our website at www.aeg.co.uk

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough, Berkshire
SL1 1DZ
Tel 08705 350350*
***calls to this number may be recorded for training purposes**

GUARANTEE CONDITIONS

Standard guarantee conditions
We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Service and Spare Parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your call will automatically be routed to the Service Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk

In-guarantee customers should ensure that the recommended checks under the heading “What to do if..” have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Please note that proof of purchase is required for in-guarantee service calls.

Help us to help you
Please determine your type of enquiry before writing or telephoning. When you contact us we need to know:
1. Your name, address, post code and telephone number
2. Clear and concise details of the fault.
3. Date of purchase
4. The model and serial number

This information can be found on the rating plate.

Ceramic hob

Ceramic glass is insensitive to temperature shock and very robust: however it is not unbreakable. Especially sharp and hard objects that fall on the cooking surface can damage it.

Cooking Zones

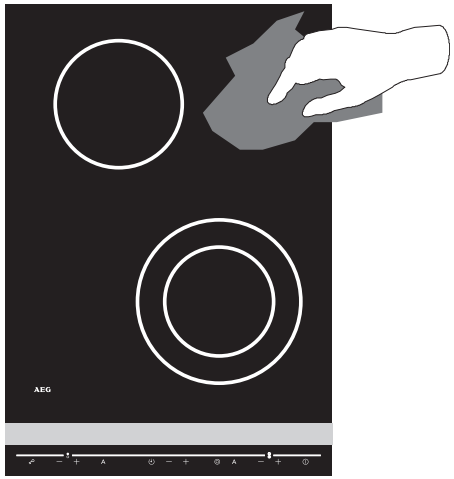
The vitroceramic hob has two single and two double cooking zones. When a zone is turned on it lights up at different intervals depending on which setting has been chosen. Even at the highest setting the zone will turn off occasionally to ensure that the surface is not overheated.

Electronic Control

The hob is equipped with an electronic control which secures that you get a precise heat control of the cooking zones.
The electronics have the following functions:
- Setting of the double zones
- AUTOMAX, automatic parboiling
- Safety turn-off
- Autostop. Automatic turn-off of the cooking zones
- Child safety.

Before Use

Protect the ceramic hob



Before using the hob for the first time it must be cleaned for manufacturing residues such as dust, dirt etc. Apply a protective coating on the ceramic hob before you use it. This way it becomes easier to clean the glass and you prevent any spillage from burning.

This is what you do:

1. Pour a few drops of the cleaning agent supplied with the hob on paper towel and rub it on to the entire surface.
2. Polish the surface with a clean cloth until it is dry.

Problem	Remedy
The cooking zones do not heat sufficiently….	The pans must match the size of the cooking zone. Check that the pans have a plane bottom, e.g. by holding a ruler to the bottom. Bring one litre of water to the boil in a pot with lid. Set the cooking zone at maximum level. The boiling time on a 12 cm cooking zone is 25 minutes. The boiling time on a 14 cm cooking zone is approx. 13 min. The boiling time on an 18 cm cooking zone is approx. 10 min.
The cooking zone will not turn on, in the display is shown:	Child safety is activated. You can either push and another setting simultaneously or you can de-activate the child safety, see section “How to use….Child Safety”.
The cooking zone will not turn on, in the display is shown:	Autostop is activated. Push the key. The hob is now ready for use.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mecanicas or electrical brake-down.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

What to do if...

If the appliance is not working correctly, please carry out the following checks before contacting your local AEG Service Force Centre.

IMPORTANT: If you call out an engineer to a fault caused by incorrect use or installation, a charge will be made even if the aookuabce is under guarantee.

Problem	Remedy
The hob does not work……..	Check that the hob is switched on. Check the fault circuit-breaker in the house. Check the fuse in the hob and replace if necessary.
The top plate gets hot……	The top plate reaches a temperature of approx. 80°C. It may even get hotter if you use pans which do not have a plane bottom or do not match the size of the cooking zone.
The fuses keep blowing……	Too many electric appliances may be in use at the same time. If the hob is connected to a 10 Amp fuse group the risk of overloading is considerable.

How to use

Ceramic hob

Never use a cracked ceramic hob. On spillage liquid may penetrate into live parts. Cut the power to the devise and contact our Service Centre (see section “Service and Spare Parts” for contact phone number)

Never leave aluminium foil, paper, plastic or the like on the ceramic hob. A cooking zone may cause the foil/paper/plastic to burn/melt.

Never leave frying, melting of fat, paraffin or other inflammables unattended. In the event of fire all knobs are to be set at 0 and if you have a cooker hood this must be turned off.

Smother the fire with a lid, never use water.

Immediately scrape off spillages using a glass ceramics scraper. Spillage of sugar or any foodstuff containing sugar (jam, juice etc.), melted plastics and aluminium foil can damage the ceramic hob.

Never place wet cooking utensils on the ceramic hob. Make sure there is no sand, sugar or salt on the utensil. Sand may cause scratches, sugar and salt may damage the ceramic hob. Always dry off pans before placing them on the ceramic hob.

The colour decoration on the ceramic hob may wear off or be scratched depending on the use.

Do not use the ceramic hob without the aluminium list in place.

If you wish to use the ceramic hob for setting down objects it must be cold. If one or more of the cooking zones are turned on while the ceramic hob is used for setting down objects there is a potential risk of fire or melting. If a cooking zone is used for setting down objects it may cause damage to the ceramic hob. Objects set down on the ceramic hob must have a plane bottom/surface as they otherwise may cause the ceramic hob to be abnormally loaded and thereby cause cracks / fractures in the plate.

Finger Touch

The keys are to be touched for minimum 1 sec. before activation.

Cooking Zones

The cooking zones can be adjusted from 0-9, where 9 is the highest setting.

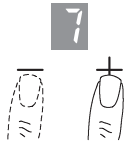
1. Push the ⏻ key.
2. Push — or + key to adjust the zone you wish to use.

The zones must be adjusted within 10 seconds or the hob turns off again.

By pushing the + key the cooking zone is adjusted in steps from 0-9.

By pushing the — key the cooking zone is adjusted in steps from 9-0.

By continuously pushing the — or + key the adjustment goes faster - the steps from 1-9 are run through.



Turn off a single zone by pushing the — + keys simultaneously until the display shows “0”.

Turn off all zones by pushing the ⏻ key.

Overview of the outside width of the units

180 mm
Downdraft

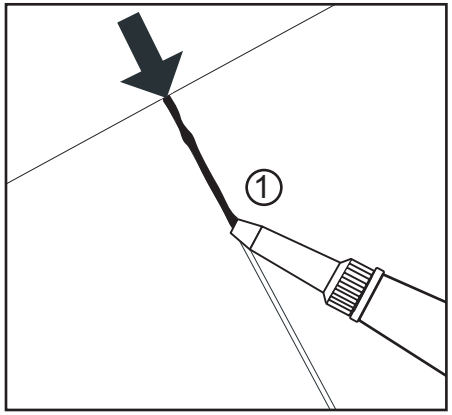
360 mm
Glass ceramic hob with 2 cooking zones
Gas hob with 2 burners
Induction hob with 2 cooking zones
Grill
Grill / Fryer
Wok

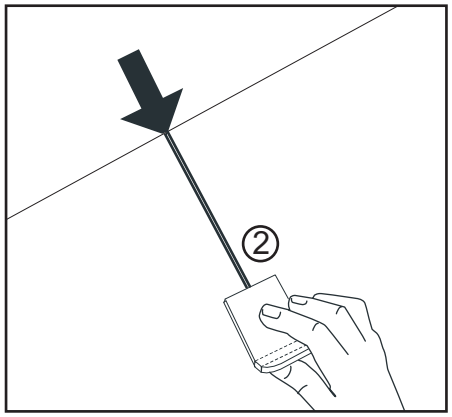
580 mm
Glass ceramic hob with 4 cooking zones
Gas hob with 4 burners

720 mm
Glass ceramic hob with 4 cooking zones
Gas hob with 4 burners
Induction hob with 4 cooking zones

To optimise joints between the installed hobs, the gap between the ceramic hob may be grouted with silicone:

1. Remove the aluminium panels from the hobs.
2. Apply a stripe of silicone to the gap between the two ceramic hob. Use only the silicone supplied, as it is designed to tolerate the appliance's high temperature. (Fig. 1)
3. Splash a little soapy water (washing-up liquid) on the silicone stripe
4. Press the rubber block hard against the ceramic hob and pull it slowly from back to front (Fig. 2)
5. Leave the silicone to harden until the next day.
6. Remove surplus silicone coating from the ceramic hob with the razorblade supplied. Be careful not to damage the silicone in the gap. Run tools only along the joint, never across it.
7. Polish the ceramic hob with the supplied cleaning product for ceramic hobs.





Double Cooking Zone

In order to activate the double cooking zone you have to do the following:

1. Turn on the hob, push ⏻.
2 Adjust the cooking zone, push − or +.
3. Push ◎.

To deactivate the double cooking zone push ◎.

Residual Heat Indicator

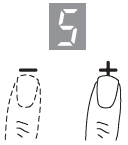
Each cooking zone has a residual heat indicator. When the cooking zone is turned off the "H" is lit up in the display until the cooking zone has cooled. "H" is a warning that the cooking zone is still hot.

Automax

With AUTOMAX you do not need to turn down the temperature. When using AUTOMAX the zone gets full heat for a certain amount of time where after the cooking zone automatically adjusts to the setting you have chosen.

To adjust AUTOMAX you have to do the following:

1. Turn on the hob, push ⏻.
2. Adjust the desired cooking zone at the setting you wish to use.
3. Push A.



When AUTOMAX is coded the control lamp for “A” will light up.

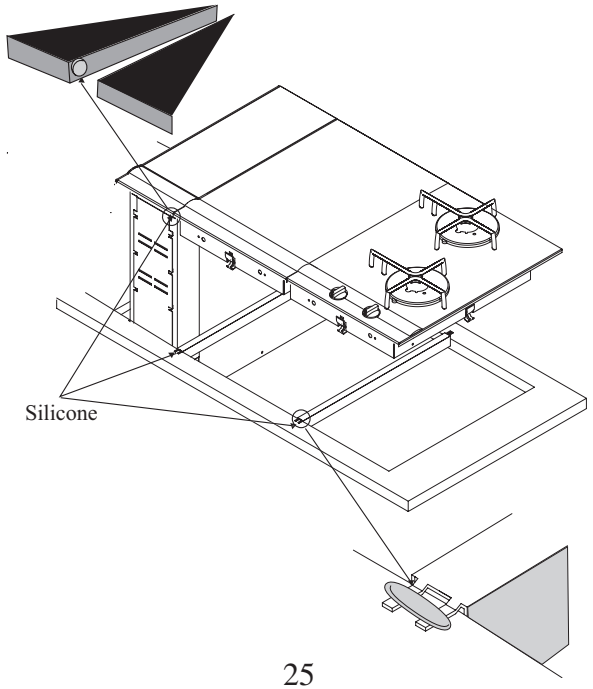
To turn off AUTOMAX, you have to push A.

The “AUTOMAX” chart on the following page gives guidelines for suitable heat settings for different types of cooking.

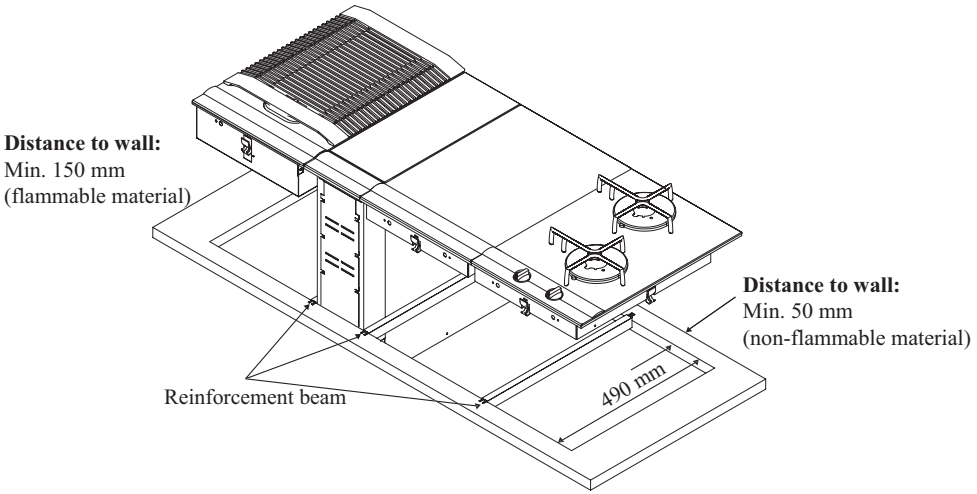
Mounting:

When mounting several hobs together you must use a reinforcement beam between each hob as well as the silicone supplied with the hobs (see fig.)

1. Cut a hole of the calculated size in the table top
2. Place the individual hobs upside down on a mat. Take care that the top side is not scratched.
3. Mount the clamping fittings in the holes in the side of the base panels (see fig.)
4. Place the first hob in the hole.
5. Apply silicone to the two corners joining the next hob (see fig.)
   Use only the silicone supplied with the hobs as this is intended to tolerate the high temperatures of the appliance.
6. Push a reinforcement beam up against the hob. Apply silicone on the reinforcement beam (see fig.)
7. Tighten the clamping fittings to the table top using a screwdriver.
8. Repeat the process for the other hobs.



Mounting more than one hob



Cutting out
The measurement of the selected combination is calculated in the following way:

Depth: 490 mm

Width:
1. Calculate the sum of all units' width.
2. Subtract 20 mm from the total width.

Example:
A hob of 720 mm + a downdraft of 180 mm + a gas hob of 360 mm.
1. 720+180+360= 1260 mm
2. Width of the hole: 1260-20=1240 mm

Distance to Wall:
Min. 150 mm to flammable material.
Min. 50 mm to non-flammable material

AUTOMAX Settings

Settings	Type of cooking	Examples
0		
1	Keep warm	Keeping small portions warm.
2	Melting	Gelatine, chocolate, butter.
3-4	Heating	Heating, hollandaise sauce etc.
4	Simmering	Rice, dishes made from milk.
5-6	Low boiling	Boiling of stock etc.
6-7	Boiling, brazing	Continued boiling of vegetables and potatoes.
7	Browning	Liver, sausages, croutons, continued frying of steaks.
7-8	Browning, frying	Fried eggs, pork chops, meatballs, vegetables, potatoes.
8	Browning	Pancakes, fries, steaks.

Safety Turn-off

If one of the keys are activated for more than 10 seconds (e.g. by a child, pot spillage etc.) the hob is automatically turned off.

Autostop

If by mistake one or more cooking zones have not been turned off Autostop will automatically turn off the hob after a certain amount of time. The time depends on the setting. See below table. When Autostop has been in function the control lamp for ⏻ flashes.

Push ⏻ to reset Autostop.

Setting	Max hours before auto turn-off
1-2	6
3-4	5
5	4
6-9	1,5

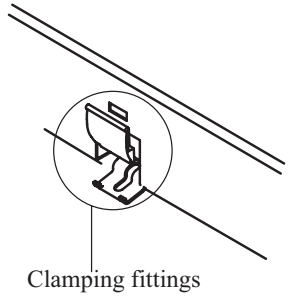
Mounting

The unit may be mounted in any type of kitchen worktop with a thickness of 28 to 40 mm.

Cutting Out

When mounting the hob: Read the instructions on this page. When mounting this unit together with other units: Read the instructions on the next page.

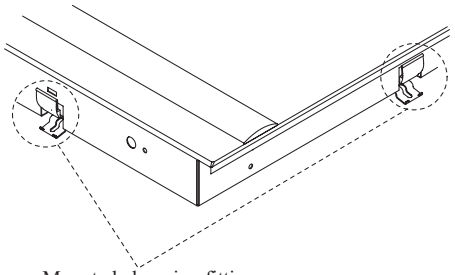
For mounting this hob you need a Philips screwdriver and the 4 clamping fittings supplied with this product (see fig.).



Clamping fittings

Distance to Wall:
Minimum 150 mm to flammable material. Minimum 50 mm to non-flamable material.

1. Cut a hole in the table top according to the measures stated. See “Technical data”, “built-in measurement”.
2. Place the unit upside down on a mat. Take care that the top side is not scratched.
3. Mount the clamping fittings in the holes in the side of the base panel (see fig.)
4. Place the unit in the hole and tighten the clamping fittings to the table top using a screwdriver.



Mounted clamping fittings

Installation

Electrical Installation

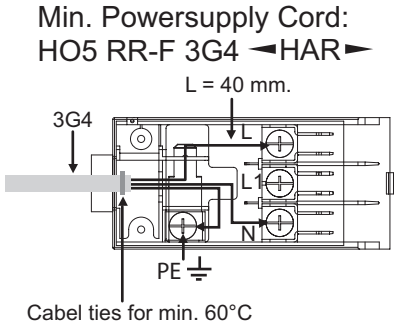
Installation may only be performed by a qualified electrician or a person authorised by the manufacturer. Work performed by an unqualified person may cause injury or damages to property and deteriorate the hob.

Connecting the Appliance

1-phase - Neutral - Earth
Cable type: 4 mm² HO5 RR-F

Installation must comply with any special requirements laid down by the local energy provider. The product must be connected via an external switch with a contact gap of at least 3 mm. in all poles (May be the main switch).

If the power supply is damaged or has to be changed, it must only be changed by Electrolux Service or an organisation approved by us.



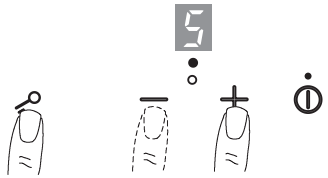
Activating the Child Safety Device

With the child safety function children can be prevented from turning on the hob unintentionally.

When the child safety is activated you can still use the ⏻ key and the minute minder.

Activating the Child Safety Device

1. Turn on the hob, push the ⏻ key
2. Push the 🔧 key for 3 seconds. The control lamp for child safety lights up.



If you try to turn on the hob when the child safety is activated the control lamps for ⏻ and 🔧 will light up.

Push again on ⏻ to turn off.

To use the hob when the child safety is activated do the following:

1. Push the ⏻ key.
2. Push the 🔧 key and the key you wish to use simultaneously.

The child safety is disengaged while the hob is in use. When the hob is turned off the child safety is automatically activated.

De-activating the Child Safety

1. Push the ⏻ key.
2. Push the 🔑 key for 3 seconds.

   The control lamp for child safety turns off.

Technical Data

Model FM 6520K-an:

Product measurements:

Width:	580 mm
Depth:	520 mm
Height:	49 mm
Total power:	6300 W

Build-in measurements:

Width:	560 mm
Depth:	490 mm
Height:	38 mm

Measurements / power

Front left	140 mm	1200 W
Front right	140/210 mm	1000/2200 W
Rear left	120/180 mm	700/1700 W
Rear right	140 mm	1200 W

This unit is CE labelled to indicate conformity with the lowvoltage directive (73/23/EEC) and the EMC directive (89/336/EEC).

Unpacking

Check that the appliance has no faults and is undamaged on delivery.

Transport Damages

Any damages resulting from a transport which you have not performed yourself must be communicated to the dealer within one week of receipt of the product.

On the rating plate which is placed on the back of the product you will find the CE marking and the product's serial number. Write the serial number on the front of present instruction book so it is easily accessible in the event of service.

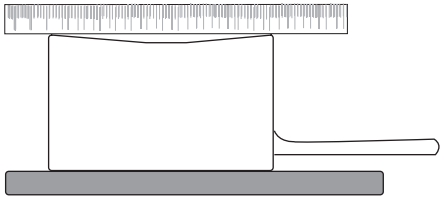
Removal of Packaging

All packaging can be recycled. Contact your local authority if you do not know where to dispose of the packaging.

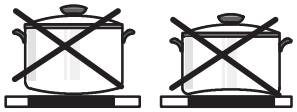
Choice of Pans

Pans used on the glass ceramics must:

- Completely cover the cooking zone, and may be slightly larger than the cooking zone
- Have a plane bottom or at most curve slightly inward (max. 1 mm) as the bottom on heating up will curve outwards
- Be thick-bottomed
- Aluminium pans must minimum have a 3,5 mm thick bottom
- Steel pans and frying pans must minimum have a 5 mm thick bottom
- Have a completely smooth or finely patterned bottom



Check that the planeness of the pans by placing it upside down on a table top and holding a ruler on the bottom of the pan. A concave as well as a convex bottom prolong the cooking time and increases the energy consumption. If the diameter of the bottom is too small the energy consumption will increase and food which boils over will burn and stick to the cooking zone.
Pans with very shiny / light coloured bottoms may result in a slightly longer cooking time than Pans with a lustreless / dark bottom.



Advise and Tips for Using the Cooking Zones

i By using below advise you can save energy and ease cleaning.

- **The pans must cover the full cooking zone.** It is OK if it is slightly larger. Remember small portions also fit in a large pan.

- The bottom of the pan must be plane - it is OK if it curves slightly inwards. If the bottom is convex the cooking time is prolonged considerably. A lopsided bottom can increase the energy consumption by 50%.

- **Use tight-fitting lids on the pan.** Without a lid on the pan you use 3 times as much power.

- **Save water: Use as little as possible water when boiling.** Boil potatoes and vegetables with 1, 2 or 3 decilitre of water.

  Use 1 decilitre of water on the 14 cm cooking zones

  Use 2 decilitre of water on the 18 cm cooking zone

  Use 3 decilitre of water on the 21 cm cooking zone

- **Put a tight-fitting lid on the pan.** Bring to the boil at the highest setting and turn down to the lowest possible setting when there is heavy steaming at the lid. Calculate the cooking time from when you turn down. Do not check the potatoes/vegetables till the cooking time has expired.

- **Turn down immediately when the liquid boils.**

  Chose the correct setting.

  Start at the highest setting and turn down as much as possible without the foodstuff going off the boil.

- **Use the residual heat:** Turn off the cooking zone 5 minutes before the cooking time expires.

- Use the hot cooking zone for the next boiling.

- Defrost the food in the fridge before cooking.

- Save energy by preparing food in a pot on a cooking zone instead of preparing the food in the oven.

Cleaning and Maintenance

Aluminium

Carry out daily cleaning with a well wrung-out cloth. For more stubborn soiling, use a cloth or a soft plastic sponge together with washing-up liquid or all-purpose cleaner.

Never use metal cleaning pads, metal wool, hard plastic sponges, scouring powder, soft soap or other abrasive or caustic cleaning agents.

Ceramic hob

Immediately scrape off any sugar or sugary food stains (jam, juice etc.), melted plastic and aluminium foil from the hot plate. If the plate cools before these materials have been removed it may become damaged. A stained plate reduces the heat transfer between cooking zone and pan. Dry off cooking zones with a damp cloth with washing-up liquid. When heavily stained you can do the following:

1. Remove stains etc. using the ceramic hob scraper.

2. Make sure the ceramic hob has cooled down. Use the cleaning liquid supplied with the hob. Follow the instructions on the cleaning liquid.

3. Wipe the plate with a damp cloth or kitchen paper. Stubborn stains are removed by rubbing hard on the stain with a cleaning liquid on paper towel.

4. Using a damp cloth wipe off any excess cleaning liquid

5. Wipe with a dry cloth.

Make sure that the ceramic hob is dry when heated. A damp surface can develop rainbow-like stripes when heated.